

Food Service Establishment Inspection Report

Name:	My Father's Table			Establishment Number	100
Address:	116 Bethea Rd, Ste 102			1-54064	
	Fayetteville, GA 30214			Previous Score	
Year	Month	Day	Inspection Time	Purpose	Enforcement
2005	5	10	14:30	Routine	1

The items marked below as violations in the operation or facilities of your establishment must be corrected as specified in Section 290-5-14.11(d). Failure to correct violations will result in appropriate legal action as provided for in the Georgia laws or Food Service Rules. X INDICATES NON-COMPLIANCE.

HAZARDOUS ITEMS (Category I)		CRITICAL ITEMS (Category II)				GENERAL ITEMS (Category III)			
Food	CAT	Points		X ✓	Sewage	CAT	Points		X ✓
		Max	Min				Max	Min	
1. Safe; Approved Source	I				23. Sewage in Establishment	I			
2. Adulterated, Container, Labeled, Dispensed	II	10	5		24. Approved Sewage System	III	15	8	
Personnel					Plumbing				
3. Disease Control; Personal Hygiene	I				25. Installation; Maintained	III	4	2	
4. Tobacco, Clothes, Hair Restraints	II	8	6		26. No Cross-Connection; Back Siphonage	I			
Food Protection					Toilet and Handwashing Facilities				
5. Food Handling Techniques	I				27. Approved; Accessible	I			
6. Protected from Contamination	II	10	5		28. Constructed; Maintained; Number	III	4	2	
7. Storage Practices; Approved Containers	II	10	5		29. Clean; Proper Supplies Provided	II	10	5	
Temperature Control					Garbage and Refuse Disposal				
8. Enough Facilities to Maintain Food Temp	I				30. Containers, Covered, Number, Other	III	8	4	
9. Foods Rapidly Cooled; Held and Displayed	I				31. Storage Area; Clean, Construction	III	5	3	
10. Food Cooked to Proper Temperature	I				Physical Facilities				
11. Foods Rapidly Reheated; Properly Thawed	I				32. Floors, Walls, Ceilings	III	6	3	
Equipment and Utensils					33. Lighting; Fixtures Shielded	III	6	3	
12. Dishwash Facilities Acceptable, Operational	I				34. Ventilation; Sufficient, Maintained, Clean	III	8	4	
13. Designed, Constructed, Installed, Located	III	6	3		35. Personnel Facilities Provided, Used	III	2		
14. Food Contact Surfaces Clean; Procedure	II	15	8		Other Operations				
15. Approved Material; Maintained	II	6	3		36. Toxic Materials, Storage, Use, Label	I			
16. Testing Equipment Provided (Thermometer)	II	5	3		37. Roaches, Flies, Rodents	III	15	8	
17. Cloths; Clean, Properly Stored, Used	II	4	2		38. Proper Cleaning Methods Used	III	2		
18. Non-Food Contact Surfaces	III	15	8		39. Authorized Personnel, Animal Control	II	5	2	
19. Storage; Handling Procedures	II	6	3		40. Inspection Report, Choking Poster, Permit Posted; Linen, Laundry	III	2		
20. Single Service Articles	II	6	3		41. Approved Area For Food Service Operation	III	2		
Water					The following Category I Items were corrected at the time of the inspection: N/A				
21. Approved Source; System Operational	I								
22. Hot and Cold Water as Required	II	5	2						

Notes:

- 1) Additional cleaning bathroom vents - all other vents ok.
- 2) Suggest placing flatware in upright holders - easier to ensure handles in one direction.
- 3) Check leak in large dining room - stained tiles.
- 4) Side door needs checking - can see daylight.

Discussed with/Title Lonnie A. Wilson Jr - Owner

Inspected By/Title: